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## MAINE FARMER

OUR HOME, OUR COUNTRY AND OUR BROTHER MAN.  
THE AGRICULTURAL INTEREST AND THE FISHING INTEREST.

We have always avoided getting up any invidious feelings, between the separate industrial interests of the State. We believe that the greatest good of the greatest number demands that all these interests be well cared for, all well encouraged, and all equally well protected. This has ever been our creed, and, as far as we can do any thing, our practice. Last winter, when we urged, in more ways than one, that the agricultural interest should receive more encouragement, and plead for something more to be done, in the way of giving our young farmers more facilities for agricultural education, we were met—not by argument, but by any rational demonstration that nothing of the kind was needed, but by reproaches—by ridicule, and sneers, and sarcastic remarks.

A brother editor recommended that our young fishermen have a school of instruction, where they could be taught to haul cod and haddock scientifically. A member of the Legislature very sagely asked, why the fishermen, and seamen, and ship carpenters did not ask for encouragement from government?—to this we answered at the time, that the United States had, by way of fishing bounties, established a school for the instruction of fishermen and seamen, and thus encouraged ship carpenters.

We had no statistics at hand at the time, to guide us to the amount that had been paid out in Maine in this way; but estimated it at two millions of dollars.

We now find that we were far short of the mark. By the kind aid of Hon. H. Hamlin, one of our Senators in Congress, we have obtained from the treasury office, a detailed schedule of the amount of fishing bounty paid to Maine, from the time of its commencement (1793) to 1883. There was an interruption from 1809 to 1816, during our troubles with England (seven years,) making the whole time of payment 53 years, and the whole amount is \$3,008,480.64, (three millions ninety-eight thousand, four hundred and eighty-six dollars and sixty-four cents.)

How much have the farmers received? The smallest amount of these bounties received in any one year was in 1809, when the sum was \$7,248. And the largest amount received in any one year was in 1852, when the amount was \$157,035.

Now we are the last persons to complain of the bounty. We would have it continue. It has been the means of raising up the commercial interest of New England, and of rearing the best seamen in the whole world. All we ask is—that the farmers may be as well provided for,—that they may have some sort of government institution, by which to rear up and nurture as good farmers as we do seamen, and more especially do we ask of Maine, or their friends, not to throw opposition in the way of any such movement and endeavoring ask us, as we were asked last winter, why the fishermen, and seamen, and shipbuilders did not come up for aid of the kind.

The schedule we have received is in manuscript and is a work of much labor. It contains the amounts paid each district (thirteen of them) in the time. We may publish an abstract from it hereafter, but any who desire may examine it at our office.

### THE QUEEN BEE QUESTION.

Brother Miner, in the Northern Farmer of this month, has a page of remarks upon this question, in answer to our observations in the Farmer, some time since, on his strictures upon our queries and doubts about the gender of different bees.

He holds on to his belief, that the queen, so called, is the bona fide mother of the whole swarm, and that the drones are all males. He is no doubt honest in his assertions, and he sticks to it, that it can be proved by ocular demonstration. His article has a good deal of honey in it. He probably dipped his pen into one of his equilateral lives before he began to write, and sweetened it for the occasion. We are still doubtful.

What few observations we have been able to make, do not corroborate that position to our mind. Besides the whole system of having but one female to forty thousand males, and those males a set of unwarmed lubberly drones, is so contrary to all the analogies of nature, that it seems hardly possible. Wonder if the *Mormons* keep bees? If they do, and brother Miner's theory be correct, there is some difference between the social condition of their own houses, and their bee houses.

P. S. We have recently re-perused friend Miner's treatise on bees. We like the work. We subscribe to his facts, and are pleased with his romance, and recommend it to those who would like a pleasant hand book on this subject.

**RAISING CANARY SEED.** A writer in the Ohio Farmer strongly recommends the farming people to raise Canary seed, which is said to be an operation attended with no more trouble than the culture of oats. Now that mother and Ann Eliza must keep a canary bird or two, what is the use of paying ten cents a pound for seed, when it can be raised from a man's own ground, and be found (as is said) an excellent food for horses? The bird is large and heavy, resembling millet. Our writing friend says he has raised two crops of this seed in a single season, saving the first for seed, and getting a second crop on the same ground. Who is the enterprising farmer that will furnish an item next year by becoming the pioneer in the matter of raising Canary grain or market?

### LOOK OUT FOR THE APPLE TREE BORER.

Here is a portrait of the insect which does much mischief in our orchards, commonly called the borer. This insect itself does no great mischief while in the winged state, except laying an egg on the bark of the tree, generally towards the root, from which is hatched a worm, of which the following cut will give a good idea.



This worm is the borer, so called because it begins to use the teeth with which nature has provided it, in boring a passage into the sap wood of the tree, and working its way sometimes entirely around the tree, and thus cutting off the supply of sap from the roots. It feeds upon the juices of the tree while in the worm state.

The winged insect lays its eggs in July and first of August. A strong wash of potash solution, or carbonate of soda, to the trunks of the trees, it is thought, will prevent them from depositing their eggs in the trees.

**GOOD OVEN DOORS.** The days of wooden oven lids have long since gone by, but there is no small choice to be made "now-a-days" between those which we find at the hard ware shops. We saw a very neat pattern, got up with good taste, and well proportioned, at E. W. Kelley's, east at his foundry at Winothrop. Taste and good workmanship will add value to an oven door as well as to any thing else.

For the Maine Farmer.

### BUTTER MAKING—QUERIES.

Wishing to obtain some facts in regard to butter making, my surest way, I suppose, to get facts, would be to apply to the Farmer.

First, if milk is skimmed at just the right time to have the cream make sweet butter, and the butter comes hard and firm, what is the least possible quantity of salt will keep it?

In wishing to keep butter in balls two or three weeks, in what way is it best to keep it?

Is butter-milk that is pressed from butter made of cream from milk that has been soured, over bitter?

What is the best pickle for butter?

Will some practical butter maker answer these enquiries through the Farmer, and oblige

A SUBSCRIBER.

Topsham, July 10th 1884.

### PROPERTIES OF CHARCOAL.

[The following is an interesting article, by J. Stanhouse, F. R. S., in the Journal of the Society of Arts, London.]

My attention was particularly drawn to the importance of charcoal as a disinfecting agent, by my friend, John Turnbull, Esq., of Glasgow, Scotland, the well-known extensive chemical manufacturer. Mr. Turnbull, about nine months ago, placed the bodies of two dogs in a wooden box, on a layer of charcoal powder a few inches in depth, and covered them over with a quantity of the same material. Though the box was quite open and kept in his laboratory, no effluvia was ever perceptible; and on examining the bodies of the animals, at the end of six months, scarcely anything remained of them except the bones. Mr. Turnbull sent me a portion of the charcoal powder which had been most closely in contact with the bodies of the dogs. I submitted it for examination to one of my pupils, Mr. Turner, who found it contained comparatively little ammonia, not a trace of sulphurated hydrogen, but very appreciable quantities of nitric sulphuric acids, with acid phosphate of lime.

Mr. Turner subsequently, about three months ago, buried two rats in about two inches of charcoal powder, and a few days afterward the body of a full-grown cat was similarly treated. Though the bodies of these animals are now in a highly putrid state, not the slightest odor is perceptible in the laboratory.

From this short statement of facts, the utility of charcoal powder as a means of preventing noxious effluvia from church yards, and from dead bodies in other situations, such as on board a ship, is sufficiently evident. Covering a churchyard to the depth of from two to three inches, with coarsely powdered charcoal, would prevent any putrid exhalations ever finding their way into the atmosphere. Charcoal powder, also, greatly favors the rapid decomposition of the dead bodies with which it is in contact, so that in the course of six or eight months, little is left except the bones.

In all the modern systems of chemistry, such, for instance, as the last edition of Turner's "Elements," charcoal is described as possessing anti-septic properties, while the very reverse is the fact. Common salt, nitre, corrosive sublimate, arsenious acid, alcohol, camphor, creosote, and most essential oils, are certainly antiseptic substances, and therefore retard the decay of animal and vegetable matters. Charcoal, on the contrary, as we have just seen, greatly facilitates the oxidation, and consequently the decomposition, of any organic substances with which it is in contact. It is, therefore, the very opposite of an antiseptic.

**MOWING PASTURES.** We have before spoken of the necessity of keeping the grass of pastures from running up to seed and dying on the ground. As grass grows with more rapidity in the early part of the season than at a later period, it is difficult to keep it properly fed down, without putting on more stock than can be kept on the land after the first of seed is over; and yet if the grass goes to seed and lies on the ground, the after-feed will be less in quantity and of poorer quality. The difficulty may be overcome by mowing the grass at the right time—before it has run up to seed at all events. This may be done on many pastures to good advantage, the hay obtained being of good quality for any kind of stock; and the pastures are left clean, start fresh, and afford a good growth of fresh after-feed. We have lately met with several farmers who have followed this practice for many years, and they agree with us in regard to its utility. [Albany Cultivator.]

### LATE SOWN VEGETABLES.

Some of the greatest delicacies for table use may be obtained from quite late sowings. We can speak most positively in regard to turnips. Both the round and the flat turnip may be sown at any time in July or August, and we have known it come to considerable maturity in a season in which there was no early frost, when sown in the first week of September. Special pains should be taken to enrich the soil, for in this way we secure two objects—the more rapid growth of the plant, and a sweeter and more tender vegetable. We suppose it is generally known that the more rapid the growth of this and several other vegetables, the more mild and tender they are to the taste. Cabbages, onions, radishes, squashes, cauliflower, are all much more delicate in flavor, and agreeable to the palate when grown freely and rapidly, than when their growth is stunted or slow. Cucumbers and celery may also be added to the above named, as being much milder when grown rapidly than when of slow growth. Some of these may be raised late in the season, as well as turnips, so as to supply the table with the delicacies of spring and summer until quite late in the fall and winter.

By the end of July and in the course of August, there will be vacant places in the garden and field, which it would be good economy to sow with turnips. There will be at all events, the pea and early potato ground; there and other such patches may be sown with round or even flat turnip, and thereby, we will be making provision both for our family and our stock. We do not do us for the table will be well supplied by our cattle; and cows which have a tolerable supply, will not dry up so early as cows that have no green feed.

[Country Gentleman.]

### SODA TO PRESERVE BUTTER.

Eds. Rural.—In some remarks of yours on an article which appeared in the Rural of Nov. 12, you request some one of your readers to try the experiment of using soda to destroy the acids contained in butter, and report the results. As I have seen no such report, I have decided to make one myself, and send it to you to be disposed of as you see fit.

My first experiment being merely for the sake of ascertaining whether the butter would come at all, or not, was made with a very small quantity of cream. As it proved successful, I thought I would try again. Accordingly, six quarts of sweet cream were put into a common duster churn, and the temperature raised to 58 deg. One teaspoonful of soda for each quart of cream was dissolved in warm water, and poured into the cream while in motion. In about fifteen minutes the butter separated, when the butter-milk was strained off, and water put to its place, and allowed to stand until the butter collected. It was then taken out and worked, and set away until the next day, when it was again worked, though there was hardly a particle of butter-milk to be found in it. Otherwise it did not differ in its appearance from that obtained at previous churnings without soda. I have taken no pains to ascertain how long it would keep fresh, but I think I shall do so some future time. [Rural New Yorker.]

### DOCKING HORSES.

We are glad to see that the abominable practice of docking and nicking horses is going out of fashion. It prevails in no country in the world besides England and the United States; we got it from the mother country and the sooner we leave it off the better. It is wonderful how any body but an ignorant, narrow-minded blockhead of a jockey should ever have thought of it;—being as offensive to good taste as it is a violation of every human feeling. His nature does her work in such a bungling manner, in forming that paragon of animals, the horse, that he requires to have a large piece of bone chopped off with an axe to reduce him to symmetry; or that beauty and grace can be obtained only by cutting a pair of his large muscles.

"The docking and nicking of horses," says an intelligent writer on Farriery, "is a cruel practice, and ought to be abandoned by the whole race of mankind. Every human being, possessed of a feeling heart and magnanimous mind, must confess that both the docking and nicking of horses is cruel; but that creature called man attempts thus to mend the works of his Almighty, wise creator; in doing which he often spoils and disfigures them. What is more beautiful than a fine horse with an elegant long tail and flowing mane, waving in the breeze of the wind, and exhibiting itself in a perfect state of nature? Besides, our Creator has given them to the horse for defence as well as beauty."

The same author relates an instance of a fine hunting horse owned by an Englishman, which would carry his rider over the highest five barred gate with ease; but he thought the horse did not carry as good tail as he wished; he therefore had him nicked, and when the horse got well, he could scarcely carry his owner two hours. "Thus," said he, "I have spoiled a fine horse; and no wonder, for it weakened him in his loins." Any man of common sense would cheerfully give ten per cent. more for a fine horse whose tail had never been mutilated, than for one which had been under the hands of a jockey.

**NEW MODE OF RAISING FRUIT TREES.** A Bohemian agriculturist has successfully introduced a new mode of planting. Instead of using the process of grafting, he takes an offset of any fruit tree—an apple tree, for instance—and plants it in a potato, both being carefully placed in the soil, so that five or six inches of the shoot shall be above the ground. This latter takes root, grows with rapidity, and produces the finest of fruit.

**SAVING CHIMNEYS.** In building a chimney, put a quantity of salt in the mortar with which the interstices of brick are to be laid. The effect will be that there will never be any accumulation of soot in that chimney. The philosophy is thus stated: The salt in the mortar which is exposed to the action of the soot from the atmosphere every damp day. The soot thus becoming damp, falls down to the fire place. This appears to be an English discovery. It is used with success in Canada.

### ECONOMY IN FOOD.

At least one half of the world do not know the meaning of the words that head this article. "Economy in food," they would say, with a stare, "what do you mean?" I must buy bread, and I get a precious little loaf for a sixpence, but I can't get any bigger one. I cannot do without meat, and that is awful dear; only think, eighteen pence a pound for beef and mutton! As for lamb, why, poor folks can't touch that; but I must have meat, for I am a hard-working man, and I can't eat meat all the time without potatoes to fill up, and who ever heard of such a price as they are now! and cabbage, and all such truck, is just as dear. I should like to see your economy, if you had to buy food for a family.

So you should, so you may, if you will come where we eat. We believe that a man can work hard, and yet eat no meat. Certainly, there is no need of his making a perfect carnivorous animal of himself; and he can eat meat without running every day to the butcher to get it fresh. Hard-working farmers eat salted beef and pork, and seldom touch fresh meat except at the annual butchering times. It is not good economy for a poor man to buy fresh meats at any time.

As for potatoes, nine-tenths of them at this time in this city are not wholesome food, and they are the dearest article that is sold for the sustenance of man. The prices that old potatoes are retailed at is equal to five cents a pound, and those from Bermuda eight cents, and the little, water, precocious, unhealthy things called "new potatoes," are sold at a price equal to twelve cents per pound. At the same time, good family flour is sold for six cents, and yet every body cries "what a dreadful price!" But there is cheaper food than flour; not only more economical, but more healthy, particularly for a variation of diet. One thing is the various preparations of Indian corn—the poorest of all is the meal ground almost as fine as flour, which almost spoils is for bread. Then there is the article known at the South and West, where it is extensively used, under the name of hominy. Here it is called samp, and sold at about \$2.50 a bushel, and one bushel is worth more than four bushels of potatoes. It is a good, palatable, wholesome, economical food. But a more generally acceptable article is called hominy here; at the West, grits. The first is hulled corn cracked into grains about the size of bird-seed, shot, or coarse gunpowder. It sells for three and three and a half cents a pound. Both are cooked by soaking and slow boiling for hours, in clear water, and when eaten as a substitute for vegetables, with meat, are seasoned with salt and a very little butter. Both are very good with meat, sugar, or with sugar or molasses.

By-the-by, sugar and molasses are the cheapest articles of food in New York, and a customer should be allowed a free use of them upon the score of economy.

Another article is the kiln dried sweet corn, which, though more expensive than either of the two preceding articles, is nevertheless more economical than meat, potatoes, cabbage, and all sorts of green trash now in market, and it is acceptable to almost every palate that appreciates corn when in the roasting ear.

Another cheap wholesome food is wheat grits. At present, owing to the advance in grain, this preparation is much higher than common, but cheaper than flour, and more economical.

All these preparations of economical food, are made by the Northern American, and we believe also by Hecker, very largely, and of course sold to somebody that knows how to live in this city.

Dry beans and peas are also articles that should enter more into the consumption of all who study economy in food. We believe that a dollar's worth of either would go further than six dollars' worth of fresh meat; or ten dollars' worth of potatoes.

Rice is another economical article of food, and when mixed with sugar, particularly so. You had better feed a hungry laborer upon rice pudding than the cheapest fresh meat that you can buy.

Eggs, even at the usual high prices, are cheaper than butcher's meat, and, as with rice, if you add sugar to them, you will be able to feed a hungry family far more economically than you are doing at present.

We might continue our list of economical articles of food, but we have no faith in working a reform, because mankind have got so wedded to that old round of bread, meat, potatoes, that they do not appear to know, and much more do anything else. Yes, they do one thing more; they grumble at the high prices of their favorite, and yet keep right along the same old beaten track made by their votaries. [N. Y. Tribune.]

### THE POULTRY HOUSE.

As everything connected with poultry nowadays has a peculiar interest, we give the following sensible remarks on an English paper. First of the roost and nest house. The floor should be sprinkled with ashes or loam, or pulverized peat or fine charcoal, and the door should be cleaned off every week.

"The yard should contain a grass plot, some fine gravel, slaked lime, dry ashes, and pure water. The nests should be lined with moss, peat or straw. Evidently the Dorkings are the best breed; they will lay an average of 185 eggs each per annum. Fowls with black legs are best for roasting; while those with white legs are best for boiling. If you want them to sit early leave the eggs under them. Fowls in their native habits never lay more eggs than they can hatch. Remember that no success can be expected from poultry-keeping if their houses be damp, cold, unclean, or badly ventilated; if their food does not approximate to that which they get in a state of nature, viz., a mixture of animal and vegetable food; if the water they drink be stagnant, the drainage of the manure heap, &c., or if the strongest and handiest be not bred from."

**LEATHER FOR MANURE.** Old boots and shoes, and old harness and shoe shop scraps, are first rate manure. They may be eaten up in ashes or lay, or added to the compost heap, or chopped and plowed in the soil. Old worn rags and scraps of wool, hair, skins, all should be treated in the same way. [Ex.]

### HARVEST-HOME.

BY LUCINDA ELLIOTT.

Home! Home! the Harvest-Home!  
Hark! hark the chorus swell,  
While gay knots gleam on every team,  
And silvery dashing bells.

Home! Home! the Harvest-Home!  
We're told beneath the sun,  
And the fields are clear'd, and the garner stor'd,  
And the reaper's labor done.

Home! Home! the Harvest-Home!  
The ripe and rustling corn,  
From the folds and plains, in loaded wains,  
Was lightly homeward borne.

Home! Home! the Harvest-Home!  
The fete of the year,  
When with mirth and song we gaily throng  
To the pleasant harvest cheer.

Home! Home! the Harvest-Home!  
The last brown-bird is stored,  
And each sun-burnt face has its welcome place,  
At the sturdy yeoman's board.

### SOUP HEMP-SEED.

"Besides, this much of my knowledge know,  
That where Hemp grows no stinking weed can grow;  
No cockle, darnel, henbane, tare, or nettle,  
Near where it is, can prosper, spring, or settle;  
For such antipathy is in this seed  
Against such fruitless, undeserving weed,  
That it with fear and terror strikes them dead,  
Or makes them that they do not show their head.  
And as in growing it all weeds doth kill,  
So, being grown, it keeps its nature still;  
For good man's uses serves, and still relieves,  
And yields good whips and ropes for rogues and thieves."

**DISINFECTING OF PUTRID, NOXIOUS GASES.**  
A simple, cheap, and easy way of disinfecting putrid, noxious, fœtid and mephitic gases, and putrid animal matter, may be accomplished by the free use of soda ash and quick lime. Dissolve twenty-five pounds of soda ash in five buckets of boiling hot water, and while hot, slake twenty-five pounds of quick lime, and as soon as slaked, (which if the lime is good, will not exceed five minutes,) mix the fresh slaked lime while hot with the solution of soda ash, stirring it thoroughly for five minutes, by which time the lime will have taken up the carbonic acid of the soda ash; then pour the hot mixture into the privy vault, and it will in a few hours convert the impure and fœtid gases into ammonia, and entirely divert the premises of any unpleasant effluvia, and render the atmosphere perfectly salubrious and healthy. Soda ash of eighty per cent. free alkali is sold at the soap houses at three dollars per hundred pounds, and Athens lime can be bought by the barrel at seventy-five cents the cask.

Every practical chemist knows that putrid animal matter can be converted into ammonia by the mixture (in a heated state) with caustic alkali. Such is the case.

In large vaults a greater quantity than twenty-five pounds is required; the quantity should be increased in proportion to the size of the vault. The use of one hundred pounds of soda ash, per annum, in a vault prepared and used as directed above, will prevent accumulation, and render the services of a scavenger wholly unnecessary.

Bilge water may be purified by the same process.

This preparation is more economical than chlorine of lime—fifty times more efficacious, and ten thousand times more healthful.

I have used this preparation for more than twenty years, with the most complete success. [N. Y. Courier.]

**A GREAT BARN.**  
The Entell Shakers are building a granite barn for their cows. It is to be two hundred and fifty feet in length, fifty feet wide, and will cost \$15,000. Mr. Ehlers, the architect, gives the following description of the edifice:

"The location and arrangements of this barn edifice, are in many respects admirable. Its outer walls are of stone and its roof of slate. It is located across a gentle ravine, opening from bank to bank, and is so arranged that teams laden with hay or straw, may enter at either gate, precipitate the load to the hay below, pass on, and make their egress at the other end. Such a situation has enabled them to extend a cellar its whole length for the receipt of the manure, both solid and liquid, which are kept from filtration or otherwise ceasing downwards, by a plank floor laid upon a stratum of clay, wrought as a bed of mortar. The descent of the ground upon the back side of the barn renders ingress and egress to and from the cellar convenient and easy for carrying pond mud and manure. The cows will be tethered all the year on the south side of the barn, and in one continuous longitudinal stable sixteen feet in width, with walls plastered inwardly with lime mortar and leaving a wall behind the gutters, four feet in width, and a corridor or passage between the cribs and mows upon the North side. This not only preserves the warmth of the barn throughout, sufficiently wide for a horse and cart to pass, which is often convenient, when feeding with green food.

The scaffolds above the cows are the best dairy for litter, which is let down through a trap door in the rear of the cows; and also, when partitioned into rooms, serve as a place for meal, grain, and also for a herdsman's office. All these arrangements render it perhaps the most convenient, and it is undoubtedly the most expensive barn in America. Its height to the eaves, upon the back side, is to be thirty feet; stables, eight feet, (including timbers) and scaffolds, sixteen feet. Flooring for teams framed four feet below the eaves."

**PROSECUTION OF FINE ROSES.** Roses of the China varieties may be readily propagated by means of slips. Cut from the well ripened wood, slips three or four inches in length, strip off a part of the foliage, and insert them in clean white sand, placed in pots or boxes. Keep them regularly watered, so that they may not get too dry, and at a regular temperature. They strike to a very freely. Some practice covering them with a bell glass, but those of more experience do not consider this practice necessary.

### IS FARMING PROFITABLE?

We often hear the affirmative of this decided, and by persons too, whose opinions are entitled to credit. We do not prefer to discuss this subject, but to give a practical illustration of it, and let our readers make the application.

Deacon Brooks Shattuck of Bedford, bought and moved upon his farm eleven years since. It was a rough farm, for which he paid \$2300. He was a manufacturer and had shattered his health in a mill at Lowell. He paid in cash \$800 leaving a debt to be paid from the farm of \$1400. During that eleven years he has supported a large family, educated his children, having one son in college; has contributed liberally to the charities of the day; has been a liberal supporter and patron of Agricultural Societies, spending time and money freely, to further these objects; in a word he has been an active, industrious, book farmer. Now mark the result. He has sold from his farm \$100 worth of land and \$300 worth of wood, timber, &c., standing upon the same, which may not be reckoned as the result of Agricultural labor. He has paid the \$1400, and a few weeks since sold his farm for \$1500. Giving a balance on his farm of \$1500, for improvements and rise in value of lands.

To recapitulate, receipts from farm, \$400  
Land, wood and timber sold, 1800  
Debt and interest paid, 1800  
Balance on sale over cost of farm, 1500

Leaving the snug little sum of \$3700  
for the receipts on the purchase and carrying on a farm for eleven years, besides the support of a large family. In addition he has recovered his health, so as to labor daily upon his farm.

Is there profit or not in books?  
[Granite Farmer.]

### MACHINERY IN FARMING—ITS ABSOLUTE NECESSITY.

It is not enough that farmers avail themselves of all the advantages which chemistry affords in its application to their art; it is not enough that they learn how to save as much as possible of the manures made on their premises, and the best methods of applying these and also purchased specific manures; it is not enough that they know at what seasons and to what depths their soils should be cultivated. They must perform as many of the operations of farming by machinery as machinery can be made to perform to advantage.

There is no other way in which agriculture can keep pace in respectability, pleasure and profit, with other arts. Without this expenditure it will be outstripped by them, and sink steadily in comparative rank.

By machinery, as we use the word here, we mean all mechanical contrivances which can be substituted for manual labor, and combined with manual labor, so as to increase its productivity.

And the policy which we recommend includes animal labor, and as a more powerful co-operator with it.

So far as a horse or an ox can be made to do the work of five men, the horse or the ox earns the net product of five men's labor for the employer. If one man cultivates as much corn, and cultivates it well, with one horse, attached to a cultivator, as his neighbor cultivates with ten horses in the hands of ten men, it is easy to see which of the two is traveling the fastest on the road to wealth.

So in cutting grass, in planting and harvesting grain, in shelling corn, and in various other operations of the farm, machines can do the work for a small percentage of the cost of manual labor. [N. Y. Courier.]

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"The location and arrangements of this barn edifice, are in many respects admirable. Its outer walls are of stone and its roof of slate. It is located across a gentle ravine, opening from bank to bank, and is so arranged that teams laden with hay or straw, may enter at either gate, precipitate the load to the hay below, pass on, and make their egress at the other end. Such a situation has enabled them to extend a cellar its whole length for the receipt of the manure, both solid and liquid, which are kept from filtration or otherwise ceasing downwards, by a plank floor laid upon a stratum of clay, wrought as a bed of mortar. The descent of the ground upon the back side of the barn renders ingress and egress to and from the cellar convenient and easy for carrying pond mud and manure. The cows will be tethered all the year on the south side of the barn, and in one continuous longitudinal stable sixteen feet in width, with walls plastered inwardly with lime mortar and leaving a wall behind the gutters, four feet in width, and a corridor or passage between the cribs and mows upon the North side. This not only preserves the warmth of the barn throughout, sufficiently wide for a horse and cart to pass, which is often convenient, when feeding with green food.

The scaffolds above the cows are the best dairy for litter, which is let down through a trap door in the rear of the cows; and also, when partitioned into rooms, serve as a place for meal, grain, and also for a herdsman's office. All these arrangements render it perhaps the most convenient, and it is undoubtedly the most expensive barn in America. Its height to the eaves, upon the back side, is to be thirty feet; stables, eight feet, (including timbers) and scaffolds, sixteen feet. Flooring for teams framed four feet below the eaves."

**PROSECUTION OF FINE ROSES.** Roses of the China varieties may be readily propagated by means of slips. Cut from the well ripened wood, slips three or four inches in length, strip off a part of the foliage, and insert them in clean white sand, placed in pots or boxes. Keep them regularly watered, so that they may not get too dry, and at a regular temperature. They strike to a very freely. Some practice covering them with a bell glass, but those of more experience do not consider this practice necessary.

### DOMESTIC RECEIPTS.

SELECTED FROM VARIOUS SOURCES.

**TO DRY CHERRIES.** To every five pounds of the stone fruit weigh one pound of refined sugar; put the fruit into the pan, with very little water, and make both scalding hot; take the fruit out and immediately dry them; put them into the pan again, strewn the sugar between each layer of cherries; let it stand to melt, then set the pan on the fire, and make scalding hot as before; take it off, and repeat this three times with sugar; drain them from the syrup, and lay them singly to dry on dishes, in the sun or on the stove. When dry, put them into a sieve, dip it into a pan of cold water, and draw it instantly out again, and pour them on a fine soft cloth—dry them, and set them once more in the hot sun or on a stove; keep them in a box, with layers of white paper, in a dry place; this way is the best to give glossiness, odor and flavor to the fruit.

**RASPBERRY VINEGAR.** To every pint of vinegar put three pints of raspberries. Let them lie together two or three days; then mash them up and put them in a bag to strain. To every pint, when strained, put a pound of crushed sugar. Boil it twenty minutes, and skim it. Bottle it when cold.

**CURRENT WINE.** To three quarts of vinegar add one of current juice, and three pounds of sugar, put it into a covered stone jar, and let it stand several weeks in the cellar; then strain it through a dannel bag and bottle it.

**CURRENT SORBET.** Boil current juice five minutes with sugar or crushed sugar—a pound of sugar to a pint of juice. Stir it constantly while cooling and when cold, bottle it. A spoonful or two in a tumbler of water affords a most refreshing beverage.

**RICHARD, GOSWORTHY, PLEW, and CURRY.** Make a good crust; lay a little round the sides of the dish; throw some sugar on the bottom, and put in a little cup to suck in the juice; lay in the fruit, and put some more sugar at top; then put in a very little water; wet the top of the crust that goes round inside the dish; put on the cover, and pinch the edges together. Cut the rhubarb into lengths of two inches, but do not skin it; only trim it at top and bottom.

**KEEPING EGGS.** A friend who has made several voyages to the coast of Africa and other tropical regions, says that he has kept eggs in the best condition, by placing two or three dozen in a collender, and putting over them as many quarts of boiling water, then pack away in straw, or bran, or saw-dust. Newly laid eggs must be used











